



# CHRISTMAS PRE-ORDER MENU

£35.95 per person

## STARTERS

Roasted Parsnip Soup with ciabatta (G, M) GFA VGA

Duck Rilette served with orange salad & crostini (G, Mu) GFA

Baked Camembert served with dipping breads (G, M) GFA

Garlic & Chilli King Prawns served on toasted brioche topped with wild rocket (G, M, Cr) GFA

## MAINS

Roasted Turkey, roast potatoes, shredded Brussel sprouts, parsnips, chantenay carrots, stuffing, pigs in blankets, Yorkshire pudding, gravy & cranberry sauce (G, M, E, Su) GFA

Short Rib of Beef, mustard mash potato, tenderstem broccoli and a red wine sauce (M, Mu, Su)

*Can be served with the roast garnish (G, M, E, Su) GFA*

Vegetarian Nut Roast, roast potatoes, shredded Brussel sprouts, parsnips, chantenay carrots, Yorkshire pudding & gravy (G, M, E, N, Su) VGA

Pan roasted Seabass, herb crushed new potatoes, green beans in a white wine cream & prawn sauce (M, F, Cr)

Wild Mushrooms & Goats Cheese Pithivier with green beans & herb crushed new potatoes (G, M, E)

## DESSERTS

Classic Christmas Pudding served with brandy sauce (G, M, N, Su) GFA

Double Chocolate Yule Log served with winter berries & caramel ice cream (G, M, E)

Rhubarb & Ginger Cheesecake served with raspberry coulis (G, M)

Vegan Chocolate & Salted Caramel Brownie served with forest fruits

Classic Cheeseboard (G, M, C) GFA

## TEA & COFFEE WITH PETIT FOURS (Upgrade to speciality coffee - £1.50)

Mince Pies (G, E)

Stollen (G, E)

**Allergens:** C – Celery, G – Gluten, Cr – Crustaceans, E – Egg, F – Fish, M – Milk, Mu – Mustard, Mo – Molluscs, N – Nuts, Se – Sesame, S – Soya, Su – Sulphites  
GFA – Gluten-free option available  
VGA – Vegan option available

If you have a food allergy, intolerance or sensitivity, please speak to our staff about the ingredients in our dishes when making your order. Our chefs can tweak many of our dishes to cater for gluten free and vegan customers. Please just ask, thank you!

**Please note, we are a cashless pub.**